



Menu

Soft Drinks

Pepsi	Regular £3.50	Large £4.50
Pepsi Max	Regular £3.00	Large £4.00
Lemonade	Regular £3.00	Large £4.00
Lime & Soda	Regular £2.50	Large £3.50
Appletiser		275ml £4.00
Fever-Tree Tonic Water	Regular or Slimline	200ml £3.50
Fever-Tree Ginger Ale		200ml £3.50
Mineral Water	Still or Sparkling	330ml £3.00
Orange Juice	Regular £3.00	Large £4.00
Apple Juice	Regular £3.00	Large £4.00
J2O	Various flavours available	275ml £4.00
Fruit Shoot	Various flavours available	275ml £3.00
Peroni 0.0% - Alcohol Free		330ml £4.00
Old Mout Alcohol Free Cider		500ml £6.50

Beer & Cider

San Miguel		330ml £4.50
Peroni Nastro Azzuro Draught	Half £4.25	Pint £6.00
Birra Moretti Draught	Half £4.25	Pint £6.00
Old Mout Cider	Various flavours available	500ml £6.50
Old Mout Alcohol Free Cider		500ml £6.50
Rekorderlig Cider - Apple		500ml £6.50
Peroni 0.0 - Alcohol Free		500ml £4.00

**BIRRA
MORETTI**



**PERONI
NASTRO AZZURRO**

**OLD
MOUT
CIDER**

**REKORDERLIG
CIDER**

Cocktails

Disaronno Sour	£8.50
Disaronno liqueur, lime juice, sugar syrup, garnished with a wedge of lime	
Cosmopolitan	£9.50
Vodka, Cointreau, cranberry juice, lime juice, garnished with a wheel of lime	
Espresso Martini	£9.50
Vodka, Tia Maria and a shot of espresso, topped with coffee beans	
Aperol Spritz	£9.50
Aperol, Prosecco, soda water, served over ice with a wheel of orange	
Mojito	£9.50
Bacardi rum, sugar syrup, lime juice, soda, muddled with fresh mint	

Please allow us a little extra time to prepare your cocktails!

House Spirits

	Single	Double
Gordon's Gin	£4.50	£6.50
Smirnoff Vodka	£4.50	£6.50
Captain Morgan Spiced	£4.50	£6.50
Jameson Whiskey	£4.50	£6.50
Jack Daniels	£4.50	£6.50
Disaronno	£4.50	£6.50
Malibu	£4.50	£6.50
Limocello	£4.50	£6.50
Baileys	£4.75	£6.75
Tia Maria	£4.75	£6.75

A wider selection of spirits and premium spirits are available. Please ask your server for more information!

Wine

White

	125ml	175ml	250ml	Bottle
Lamura Grillo di Sicilia, Sicily	£7.00	£7.50	£8.00	£20.00
Aromas of citrus fruit underlaid by refreshing tropical notes				
Rowlands Brook Chardonnay, Australia	£7.25	£7.75	£8.25	£21.00
Wonderful tropical fruit aromas, gentle vanilla characters on the palate				
Amanti Pinot Grigio, Sicily	£7.50	£8.00	£8.50	£24.00
A nose of acacia flowers with a dry palate, full bodied and well balanced				
Chants de Closeau Grenache Blanc, France	£8.00	£8.50	£9.00	£25.00
Intensely fruity on the nose, followed by a well balanced palate				
Freedom Cross Sauvignon Blanc, South Africa	£8.50	£9.00	£9.50	£26.00
Fresh and crisp with a well-defined varietal character, reminiscent of a Loire style				

Red

Lamura Nero D'Avola, Sicily	£7.00	£7.50	£8.00	£20.00
A fruit driven wine with soft red berry flavour and very easy to drink				
Rowlands Brook Shiraz, Australia	£7.25	£7.75	£8.25	£21.00
Spicy, ripe blackberry fruit on the nose. Smooth, with a typical peppery style to finish				
Beaubigney Merlot, France	£7.50	£8.00	£8.50	£24.00
Full flavoured with a complex bouquet of red berries and plummy aromas combined to blackcurrant hints				
32 Degrees South Malbec, Argentina	£8.00	£8.50	£9.00	£25.00
Notes of cherry & blackberry are balanced with hints of vanilla & caramel				
Rioja Vega Tempranillo, Spain	£8.50	£9.00	£9.50	£26.00
Complex array of aromas with notes of red fruit & liquorice and subtle hints of cinnamon & spice				

Rosé

Amori Pinot Blush, Italy	£7.50	£8.00	£8.50	£22.00
Elegant fruity bouquet, silky smooth on the palate with crisp and lingering raspberry flavours				
Foxcover White Zinfandel, California	£7.75	£8.25	£8.75	£23.00
Candied fruit flavour with hints of fresh strawberries and summer fruits				

Sparkling

Amori Prosecco, Italy				£27.00
Crisp with vibrant apple and pear notes and a delicate, floral and fruity finish.				<i>Also available by the glass</i>
Charles Vercy Cuvée De Réserve Champagne, France				£55.00
An award winning Champagne with a light pale colour and aromas of fresh fruits				

Hot Drinks

Espresso *solo* £2.50 *doppio* £3.20

A single or double shot of coffee made with Italian coffee beans

Americano £2.70

Black coffee - A rich full bodied espresso topped with hot water

Flat White £3.10

White coffee - A rich full bodied espresso topped with hot milk

Cappuccino £3.50

Rich espresso topped with frothy steamed milk and a sprinkle of chocolate

Macchiato £2.70

A shot of espresso with a dash of frothy milk foam

Latte £3.50

One shot of espresso topped with steamed milk and a dash of foam

Latte with a shot of **MONIN**® syrup £4.50

Available in a selection of flavours

Mocaccino £3.80

Chocolate and espresso latte topped with a dash of whipped cream

Tea £2.90

English tea served with a jug of cold milk

TWININGS
OF LONDON Herbal/Fruit Tea £3.10

A selection of flavours available

Hot Chocolate £3.50

Cadbury's hot chocolate topped with whipped cream and marshmallows

Liqueur Coffee £6.50



Starters

Sunblushed Tomatoes Ve GF £4.50

Slow-roasted, sun-ripened tomatoes

Olives Ve GF £4.00

Mixed olives marinated in garlic, lemon & chilli

Ciabatta Bread with Dipping Oil Ve £4.00

Garlic Bread Ve £4.00

with Mozzarella Ve £4.50

Funghi Trifolata Ve £6.00

Fresh mushrooms pan-fried in garlic butter, parsley & white wine

Pizza Pomodoro Ve £6.50

A thin and crispy pizza base with tomato sauce, garlic and herbs

Gnocchi Pomodoro Ve £6.50

Italian potato dumplings cooked in our tomato & basil sauce

Cozze Crema GF £7.50

Mussels cooked in a garlic & white wine cream sauce

Gamberoni Al'Aglio GF £8.00

King prawns, pan fried in their shells in garlic butter & white wine

Calamari £7.50

Deep fried squid in a salt & pepper batter, served with freshly sliced lemon and our signature House dip

Anti-Pasto £13.00

A sharing platter with a selection of cured meats and cheese, marinated olives and tomatoes, with toasted ciabatta bread



Ask your server
to see the
Chef's Specials!

Bruschette

Bruschetta Pomodoro Ve £6.00

Marinated cherry tomatoes, red onion and olives served on toasted ciabatta bread

Bruschetta Mozzarella Ve £6.50

Fresh mozzarella cheese, marinated cherry tomatoes & olives served on toasted ciabatta bread

Bruschetta Parma £7.00

Cherry tomatoes, Parma ham and shaved parmesan served on toasted ciabatta bread with balsamic glaze



Salads

Side Salad Ve GF £4.50

Mixed leaves, cherry tomatoes, red onion, olives, House dressing

Insalata Parmigiano GF £4.50

Rocket leaves & shaved parmesan cheese with balsamic glaze

Tomato & Onion Salad Ve GF £4.00

Marinated cherry tomatoes & red onions with balsamic glaze

Trio Colore Ve GF £6.50

Fresh Mozzarella served with rocket and cherry tomatoes, with balsamic glaze

Insalata Salmone Affumi GF £8.00

Smoked salmon served on a mixed salad with House dressing



Chef's Reccomendation

Pizza

Made with 100% homemade dough, our own recipe tomato sauce and mozzarella cheese, stone-baked in our authentic Italian pizza oven

Pizza Pomodoro Ve LC	£10.00	Honolulu	£13.00
Tomato sauce with extra garlic and herbs - no cheese!		Ham and juicy chunks of pineapple	
Margherita Ve	£11.00	Di Capra Ve	£14.00
Our classic tomato & basil sauce with mozzarella cheese		Caramelised onions, goats cheese, peppadew sweet peppers, rocket	
Reginella Ve	£12.50	Salsiccia Pesto	£14.00
Fresh mozzarella, cherry tomatoes and fresh basil leaves		Tuscan sausage, caramelised onions, sunblushed tomatoes, drizzled with pesto	
Pepperoni	£12.50	Riviera 	£14.00
Just pepperoni - simple and delicious	 <i>Add Mushrooms for +£1.20</i>	Garlic tiger prawns, cherry tomatoes, chillies and fresh rocket	
Diavola 	£13.00	Pollo Piquante	£13.00
Pepperoni, Milano salami, fresh chillies & crushed chillies		Chicken breast, red onion, peppadew peppers, balsamic glaze	
Funghi Caprina	£13.00	Italian Job	£13.00
Ham, mushrooms, goats cheese and mixed olives		Bolognese sauce, covered in mozzarella and topped with fresh basil	
Pollo Pancetta	£13.00	Giardinera Ve	£13.00
Seasoned chicken breast strips and smoked bacon rashers		Sunblushed tomatoes, red onion, spinach, drizzled with garlic oil	
Rustica	£14.00	Napoli	£13.50
Parma ham & sunblushed tomatoes topped with rocket, shaved parmesan and House dressing		Tuna, anchovies, olives and capers	

Ve Switch to Vegan Mozzarella - just ask your server

Make any pizza into a Calzone - just add £1.00



Calzone

Hand made folded pizzas, stone baked and served with a side of our classic tomato sauce.

Calzone Basilica Ve	£13.50
Roasted red peppers, caramelised onions, spinach and mushrooms, drizzled with basil oil	
Calzone Salsiccia	£14.00
Tuscan sausage, Milano salami, spinach and mixed olives	
Calzone Picante 	£14.00
Pepperoni, chicken breast, hot chillies & red onion, drizzled with chilli oil	

Extra Toppings

Add any of the following to any pizza or pasta to create your own 'Masterpiece'

- Pepperoni - Milano Salami - Tuscan Sausage
- Sliced Chicken Breast - Ham - Smoked Bacon
- Tuna - Anchovies - Capers - Red Onion
- Hot Chillies - Spinach - Mushrooms
- Mixed Olives - Courgette - Pineapple
- Cherry Tomatoes - Roasted Peppers
- Sunblushed Tomatoes - Grated Mozzarella
- Peppadew Sweet Peppers

£1.20 per topping

- Parma Ham - Asparagus
- Tiger Prawns - Smoked Salmon
- Goats Cheese - Fresh Mozzarella
- £2.40 per topping

Pasta


Spaghetti Pomodoro Ve LC £11.00
Our homemade, traditional tomato sauce with fresh basil and garlic

Spaghetti Bolognese £12.50
Traditional Bolognese made with 100% British beef

Spaghetti Carbonara £12.50
Smoked bacon in a creamy parmesan cheese sauce

Spaghetti Gamberoni £13.50
Tiger prawns, cherry tomatoes, crushed chillies and lemon, tossed in garlic butter with a splash of white wine

Spaghetti Marinara LC £14.00
Mixed seafood in a garlic, white wine & tomato sauce


Penne Arrabiatta Ve LC £12.50
Cherry tomatoes and hot chillies in a fiery tomato and garlic sauce
 Add Chicken for +£1.20

Penne Polpette £13.50
100% British beef meatballs, pan-fried with garlic and cooked in our classic tomato sauce with cherry tomatoes and fresh basil

Penne Primavera Ve LC £13.00
Courgette, spinach, cherry tomatoes, red peppers and asparagus in our garlic, basil & tomato sauce

Rigatoni Amatriciana £12.50
Smoked bacon in a peppery tomato and parmesan cream sauce

Rigatoni Toscana £13.00
Tuscan sausage, cherry tomatoes, red onion and olives in our garlic and tomato sauce

Tagliatelle Porcini Ve £12.50
Wild mushrooms in a creamy white wine & mushroom sauce
 Add Tuscan Sausage for +£1.20

Tagliatelle Salmone £13.50
Smoked salmon in a garlic, tomato and cream sauce, with fresh rocket
 Add Tiger Prawns for +£2.40

Tagliatelle Spinachi £12.50
Smoked bacon in a creamy spinach and parmesan sauce

Tortelloni Boscaiola £13.00
Ricotta cheese & spinach tortelloni in a creamy wild mushroom sauce with smoked bacon and spinach

Tortelloni alla Genovese Ve £13.50
Ricotta cheese & spinach tortelloni in a pesto cream sauce with sunblushed tomatoes, rocket & shaved parmesan

*Fancy Bolognese with Penne? Carbonara with Rigatoni?
Feel free to change the type of pasta in your dish -
just ask your server.*

Gluten/Egg-Free pasta is available - just ask your server.

***Please note our meatballs are made with gluten so there is no gluten-free option for this dish. Also our Tuscan sausage may contain traces of gluten*

Al Forno

Literally translated as "In the Oven", all our Al Forno pasta dishes are freshly prepared in the pan, then covered in mozzarella cheese and baked in the stone oven until light and crispy on top.

Funghi Spinachi Al Forno Ve £12.50
Penne pasta in a creamy wild mushroom and white wine sauce with spinach

Salsiccia Al Forno £13.00
Rigatoni pasta with Tuscan sausage, olives, cherry tomatoes and red onion, cooked in our garlic and tomato sauce

Pollo Parmigiano Al Forno £13.00
Penne pasta, smoked bacon and sliced chicken breast in a creamy parmesan cheese sauce

Lasagne Al Forno £12.50
Traditional homemade Lasagne made with 100% British beef



Main Courses

Pollo Funghi £17.00
Butterflied chicken breast, cooked in a creamy wild mushroom and white wine sauce, served with grilled mediterranean vegetables and deep fried saute potatoes

Branzino GF LC £17.00
Pan-seared seabass fillet, served with saute potatoes and a mediterranean-style tomato & vegetable sauce made with onions, olives, tomatoes & spinach

Bistecca Rosmarino GF £19.00
An 8oz cut of extra mature Sirloin steak, cooked to taste, served with skin-on fries, a rocket & parmesan salad and rosemary butter

Insalata Caprina V GF £15.00
Roasted goat's cheese and chargrilled vegetables served on a mixed salad with House dressing

Insalata Pollo GF LC £15.00
Grilled chicken breast with chargrilled peppers served on a bed of mixed salad with House dressing

 Add Smoked Bacon for +£1.20

Insalata Salmone Asparagi GF LC £17.00
Oven-baked fillet of salmon and grilled asparagus spears served on a mixed salad with House dressing



Risotto

Authentic risotto dishes made with real Italian Arborio rice

Risotto Asparagi V GF £13.50
A creamy garlic & white wine risotto with asparagus, courgette and spinach.

Risotto Pollo Porcini GF £13.50
Sliced chicken breast and wild mushrooms in a rich and creamy mushroom sauce risotto

Risotto Gamberetti GF £14.00
Tiger prawns and spinach in a creamy garlic & white wine risotto

Sides

French Fries Ve £4.00
Crispy, skin-on fries

Saute Potatoes Ve £4.00
Crispy, deep fried potato slices

Ciabatta Bread Ve £2.50
Toasted Italian style ciabatta bread

Tomato & Onion Salad Ve GF £4.00
Marinated cherry tomatoes & red onions with balsamic glaze

Side Salad V GF £4.50
Mixed leaves, red onion, olives & cherry tomatoes. Served with our house dressing

Insalata Parmigiano GF £4.50
Rocket leaves & shaved parmesan with balsamic glaze

Grilled Vegetables Ve GF £4.50
Grilled peppers, aubergine & courgette

Grilled Asparagus Ve GF £4.50
Grilled asparagus spears

Allergy Information:

Please inform your server of any specific allergy or dietary requirement before ordering.

The descriptions on our menu don't always mention every single ingredient, so just ask if you're unsure, even if you have eaten the dish previously, as we occasionally alter recipes from time to time.

Our chefs & suppliers handle numerous ingredients. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that any of our dishes will be 100% allergen or contamination free.

Also please note that the cheese offered at your table is not vegetarian and contains milk and egg, and will therefore alter the suitability of your dish.

Please ask to see our allergen guide for more detailed information on each individual dish.



Kids Menu

Choose any main course below plus a dessert and a drink for £7.50

Apple Juice
Orange Juice
Fruit Shoot 275ml
Milk



Spaghetti Pomodoro
Spaghetti in our homemade tomato sauce

Spaghetti Bolognese
Homemade traditional bolognese

Spaghetti Carbonara
Smoked bacon in a creamy parmesan sauce

Margherita
Classic cheese & tomato pizza

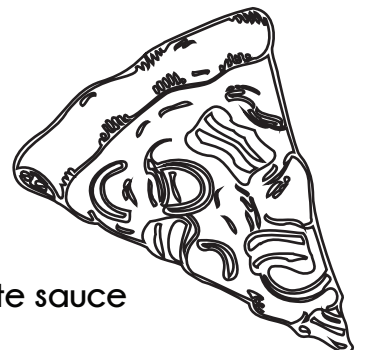
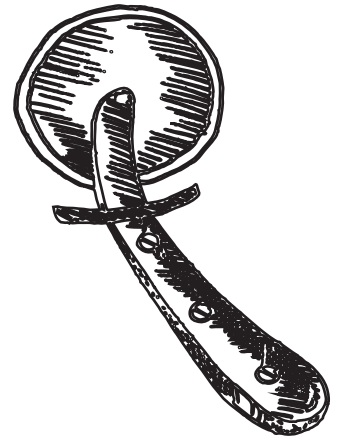
Pizza Proscuitto
Margherita pizza with ham

Pizza Pollo
Margherita pizza with chicken breast slices

Ice Cream
1 scoop - choose from our wide selection

Profiteroles
Pastry balls filled with cream and covered in chocolate sauce

Babycinno
Frothy warm milk with a sprinkle of chocolate powder



Gelato

Authentic homemade Gelato
& 100% dairy free homemade Sorbet

Vanilla
Chocolate
Strawberry
Pistachio
Banana
Rum & Raisin
Coffee
Mint Chocolate Chip
Bubblegum
Oreo Cookies
Honeycomb

Vegan Biscoff 
Lemon Sorbet 
Mango Sorbet 
Raspberry Sorbet 

Check out our Gelato counter to see our full range of flavours!

1 scoop £3.00
2 scoops £4.50
3 scoops £6.00

Toppings / Sauces

Mini Fudge Cubes
Chocolate Chips
Biscoff Sprinkles
Marshmallows
Hundreds and Thousands
Meringue Pieces
Oreo Pieces
Bubblegum Pieces

Chocolate Sauce
Toffee Sauce
Biscoff Sauce

50p per extra topping

 Suitable for vegetarians  Suitable for vegans  Gluten-free

For full allergy information, ask your server to see our allergen menu


Desserts

Affogato  £5.00
Scoop of vanilla gelato with a shot of espresso

Tiramisu  £6.50
Homemade Tiramisu made with Tia Maria soaked sponge, espresso mascarpone and cocoa powder

Salted Caramel Cheesecake £6.50
Homemade biscuit base cheesecake with a sweet and salty caramel filling

Banoffee Pie  £6.50
Homemade banoffee pie made with whipped cream, fresh banana and caramel fudge in a sweet biscuit case

Profiteroles  £6.50
Choux pastry balls filled with whipped cream and covered in chocolate sauce

Chocolate Fudge Cake   £6.50
Rich chocolate sponge covered in chocolate fudge icing, served with a scoop of Vanilla gelato

Waffles £6.50


Belgian style waffles - choose from the suggestions below or create your own with your choice of gelato and toppings!

Create your own Waffle includes 1x scoop of Gelato and 1x choice of sprinkles

Cookies and Cream 
Oreo Cookies gelato with Oreo cookie pieces, whipped cream and chocolate sauce

Banana Nutella 
Nutella chocolate spread topped with whipped cream and Banana gelato

Biscoff 
Biscoff gelato covered in biscoff sprinkles and drizzled with biscoff sauce!

 *Vegan waffles are now available - just ask your server which flavours of vegan gelato we have in stock*

Ask your server
about our
dessert specials!